

GERARDI'S

BAR & GRILL

STARTERS

BAKED CLAMS

LARGE OVER STUFFED CLAMS BAKED TO PERFECTION
KISSED WITH DRAWN BUTTER - 10

BACON WRAPPED SCALLOPS

FRESH SEA SCALLOPS WRAPPED IN APPLEWOOD BACON
DRIZZLED WITH BALSAMIC GLAZE - 14

CAPRESE SALAD

FRESH BUFFALO MOZZARELLA CHEESE WITH
TOMATOES, BASIL AND BALSAMIC GLAZE - 11

NACHOS GRANDE

HOUSEMADE CHILI, ZESTY QUESO,
SOUR CREAM, PICO DE GALLO - 9
ADD CHICKEN, BEEF, PORK OR STEAK - 4

MARENGO SHRIMP

LIGHTLY FRIED JUMBO SHRIMP TOPPED WITH
CHEFS OWN SWEET CHILI SAUCE - 12

COLOSSAL SHRIMP COCKTAIL

FRESH WILD CAUGHT TIGER SHRIMP CHILLED AND PAIRED WITH
OUR HOUSE MADE COCKTAIL SAUCE SERVED MILD OR SPICY - 13

LUMP CRABCAKE BALLS

PAN SEARED DRIZZLED WITH
HOUSE MADE CAJUN REMOULADE - 14

MAMA'S MEATBALLS

FLAVORED TO BRING THE TASTE OF HOME TO THE PLATE.
WITH SEASON RICOTTA CHEESE AND HOMEMADE MARINARA - 10
ASK ABOUT OUR VEGAN OPTION

CALAMARI

FRESH AND CRISPY SERVED WITH HOMEMADE MARINARA
OR CHOICE OF DIPPING SAUCE - 12

PUB STYLE WINGS

TRY ANY OF THESE AWARD WINNING FLAVORS
HONEY BUFFALO / GARLIC AND PARM / SESAME THAI CHILI - 11

SEARED AHI TUNA*

SERVED RARE WITH SCALLIONS, AVOCADO, CUCUMBERS,
SESAME GINGER SAUCE AND SRIRACHA - 13

SALADS

GERARDI'S HOUSE SALAD

CRISP ICEBERG LETUCE, RIPE TOMATOES, RED ONIONS, CROUTONS,
SHREDDED CHEESE, HARD BOILED EGG, CHOICE OF DRESSING - 12

CLASSIC CAESAR SALAD

GARLIC CROUTONS, ROMAINE, AND HOUSE CAESAR - 12

ICEBERG WEDGE

CRISP WEDGE OF ICEBERG LETTUCE TOPPED WITH
HOMEMADE CREAMY BLUE CHEESE DRESSING, BACON,
DICED TOMATO AND SCALLION - 10

ZUCCHINI SALAD

SPIRAL CUT ZUCCHINI WITH RIPE CHERRY TOMATOES,
FRESH RED ONIONS, BASIL, FRESH MOZZARELLA,
FRIED CARROTS DRIZZLED WITH BALSAMIC GLAZE - 14

GOAT CHEESE SALAD

ARUGULA WITH LEMON DRESSING, CHERRY TOMATOES,
RED ONION, HOUSE MADE FRIED GOAT CHEESE AND
YOUR CHOICE OF DRESSING - 12

SPINACH SALAD

FRESH SPINACH LEAVES, WALNUTS, CRANBERRIES, FETA,
STRAWBERRY VINAIGRETTE - 14

BLUE CHEESE • CAESAR • RANCH • ITALIAN
HONEY MUSTARD • SWEET CHIPOTLE VINAIGRETTE
BALSAMIC VINAIGRETTE • OIL & VINEGAR

ADD GRILLED CHICKEN, STEAK, OR SHRIMP TO ANY SALAD - 5

SOUPS

ALL SOUPS MADE FRESH DAILY IN CROCK

FRENCH ONION

BROTH SOUP WITH CARAMELIZED ONIONS
WITH A CRISP FRENCH CROSTINI AND BUBBLING
GRUYERE CHEESE - 10

LOBSTER BISQUE

CREAMY AND SMOOTH WITH CHUNKS OF FRESH MAINE
LOBSTER MEAT - 11

SOUP OF THE DAY

ASK SERVER FOR DETAILS - 10

*RAW ** COOKED TO YOUR LIKING

CONSUMING RAW OR UNDERCOOKED MEAT, FISH, SHELLFISH, OR FRESH EGGS MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.